

# LUNCH MENU

AVAILABLE WEDNESDAY - FRIDAY 11AM - 3PM

## \$8 APPETIZERS

### CHIPS & QUESO

HOMEMADE QUESO AND SEASONED CHIPS

### MOZZARELLA BITES

PESTO MARINATED CHEESE BITES FRIED IN OUR CRUNCHY ITALIAN BREADING. SERVED WITH RANCH.

### FRIED PICKLES

THICK CUT PICKLE SLICES GENTLY FRIED & DUSTED WITH CAJUN. SERVED WITH RANCH.

### BRUSCHETTA

GRILLED BAGUETTE TOPPED WITH WARM GOAT CHEESE, TOMATO BASIL SALSA, AND BALSAMIC REDUCTION.

## \$12 ENTREES

SERVED WITH FRIES OR SWEET POTATO FRIES

### WINGS & FRIES

6 WINGS TOSSED IN YOUR CHOICE OF SAUCE; CAJUN, MILD, CASHVILLE HOT, GARLIC PARMESAN, SPICY THAI, HOT HONEY HABANERO, BULGOGI, OR LEMON PEPPER.

### BLT

SEASONED THICK CUT TOMATOES, SHAVED ICEBERG LETTUCE, WARM BACON AND MAYO SERVED ON TOASTED SOURDOUGH.

### CLUB SAMMICH

SMOKEY HAM, TURKEY, AND BACON TOPPED WITH AMERICAN AND PEPPER JACK CHEESES. FULL GARDEN ON TX TOAST.

### CHEESEBURGER

CHOP HOUSE CHEDDAR BURGER, FULL GARDEN AND ROASTED GARLIC AIOLI.

### GRILLED CHICKEN SAMMICH

GRILLED CHICKEN BREAST, PEPPER JACK, FULL GARDEN, AND ROASTED GARLIC AIOLI.

### THE PHILLY

STEAK OR CHICKEN, ONIONS AND PEPPERS IN OUR FAMOUS CHEESE SAUCE.

### BLACKENED SHRIMP TACOS

TENDER CRISP FLOUR TORTILLAS, SRIRACHA AIOLI SLAW, CILANTRO, ONIONS, QUESO FRESCO, ONION STRINGS AND JALAPENO CREMA.

## \$10 SALADS

ADD CHICKEN OR SHRIMP +\$4

### SPINACH SALAD

CRISP SPINACH, CANDIED PECANS, FRESH STRAWBERRIES AND BLUEBERRIES, DRIED CRANBERRY, GOAT CHEESE, AND BALSAMIC.

### HOUSE CHOPPED SALAD

HOUSE GARDEN BLEND, CHEDDAR JACK, BACON, DICED EGG, ONION, TOMATO, AND ONION STRINGS.

### WATERMELON ARUGULA & FETA SALAD

WATERMELON, ARUGULA, EXTRA VIRGIN OLIVE OIL, RED ONION, CRUMBLD FETA, BALSAMIC VINEGARETTE AND FRESHLY CRACKED SALT AND PEPPER.

### CAESAR SALAD

CRISP ROMAINE, LEMON OIL, BREADCRUMBS, CAESAR DRESSING, FRESHLY CRACKED SALT AND PEPPER, GRATED PARMESAN, TOMATO BASIL SALSA, AND A GRILLED BAGUETTE.





# HAPPY HOUR

11AM - 7PM  
WEDNESDAY - FRIDAY

## SNACKS 4PM - 7PM

\$3 DOMESTIC BOTTLES

\$3.50 DOMESTIC PINTS

\$3.50 IMPORT BOTTLES

\$4 IMPORT PINTS

\$4 WELLS

\$4 HOUSE WINE

\$4 FIREBALL

\$8 SMOKED OLD FASHIONEDS

\$10 TITO TINI'S,  
DROPS, AND COSMOS

\$7 JOLLY ROGER WHISKEY SOUR  
MOSSY HORN WHISKEY, CRUSHED ICE, LEMON  
SOUR AND MARASCHINO CHERRIES SHAKEN TO  
HELL AND BACK!

### HOT & CRUNCHY SHRIMP \$14

CRUNCHY SESAME SHRIMP, SWEET & SPICY  
THAI SAUCE, GARLIC CHILI AIOLI, SRIRACHA,  
JALAPENO, AND CILANTRO SPRIGS.

### BRISKET ELOTE \$14

ROASTED CORN ELOTE, EL CHINGON CREMA,  
QUESO FRESCO, TAJIN, BRISKET, JALAPENO  
CREMA, TX BBQ, LIME, AND CILANTRO. SEVRED  
WITH FLOUR CHIPS.

### OYSTERS

\*SEASONAL\*

SERVED WITH LEMON, HORSERADISH, TABASCO,  
AND MIGNONETTE SAUCE.

### FLATBREADS \$13

#### CHICKEN ITALIANI

MARINARA, MOZZARELLA, SPINACH, CHICKEN,  
TOMATO BASIL SALSA, AND BALSAMIC GLAZE.

#### THE OLD TOWN

GARLIC WHITE SAUCE, MOZZARELLA, SMOKEY  
BRISKET, FRESH JALAPENOS, BACON AND HELL'S  
HOT HONEY BBQ DRIZZLE.

#### HOT HONEY PROSCIUTTO

WHITE SAUCE, MOZZARELLA, PROSCIUTTO,  
ARUGULA AND HOT HONEY DRIZZLE.

#### MEAT LOVIN'

MARINARA, MOZZARELLA, PEPPERONI, BACON,  
SAUSAGE, MEATBALLS AND FRESH BASIL.

ONE TOPPING FLATBREAD \$10